



LEMON BUTTERMILK WITH OTHER NATURAL FLAVORS CAKE MIX



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Nutrition Facts

14 servings per container
Serving size 1/14 package (51g)

Calories	Mix		Prepared	
	190		290	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	10g	13%
Saturated Fat	0g	0%	6g	30%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	75mg	25%
Sodium	95mg	4%	290mg	13%
Total Carbohydrate	44g	16%	45g	16%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	25g		25g	
Incl. Added Sugars	24g	48%	24g	48%
Protein	3g		5g	
Vitamin D	0mcg	0%	0.5mcg	2%
Calcium	90mg	6%	130mg	10%
Iron	0.4mg	2%	0.6mg	4%
Potassium	70mg	2%	120mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CAKE MIX: King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Buttermilk, Lemon Juice Powder (maltodextrin, organic lemon juice concentrate), Cornstarch, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavor. **GLAZE MIX:** Cane Sugar, Lemon Juice Powder (maltodextrin, organic lemon juice concentrate).

CONTAINS: Wheat, Milk.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
(800) 827-6836 | KingArthurBaking.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

OUR SIGNATURE RECIPE FOR LEMON BUTTERMILK CAKE

YOU'LL NEED

CAKE

- 1 1/4 sticks (10 tablespoons) softened butter
- 1 teaspoon salt
- 4 large eggs
- 1 cup milk

LEMON GLAZE

- 3 tablespoons hot water



THIS BOX CONTAINS CAKE MIX AND LEMON GLAZE MIX.

- PREHEAT** oven to 350°F. Grease a 10- to 12-cup Bundt-style pan or tube pan.
- BEAT** butter with salt and half the cake mix. Add eggs one at a time, mixing well after each addition. Beat until batter is fluffy. Add milk 1/3 cup at a time, alternating with remaining cake mix. Beat until blended.
- POUR** into pan, shaking gently to level batter.
- BAKE** for 40 to 50 minutes, or until cake tester inserted in center comes out clean. Cool in pan for 15 minutes. Turn out onto a serving plate.
- STIR** glaze mix and hot water together. Heat briefly if sugar doesn't dissolve completely. Brush warm cake with glaze repeatedly, allowing time to absorb.

BAKES 1 CAKE



LEMON POPPYSEED SNACK CAKE

Add 2 tablespoons of poppyseeds to the batter and bake in a 9" x 13" pan for 26 to 30 minutes at 350°F. Cool for 10 minutes. Brush with glaze.

OUR SIGNATURE RECIPE FOR LEMON BUTTERMILK WITH OTHER NATURAL FLAVORS CAKE MIX

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OUR SIGNATURE RECIPES

CAKE MIX

Tangy buttermilk and real lemon combine in a soft and moist cake drizzled with a sweet lemon glaze.

**LEMON
GLAZE MIX
•INCLUDED•**



with other natural flavors

NET WT 25 OZ (1 LB 9 OZ) 709g

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